

The Complete FoodSaver System

Get the most out of your FoodSaver appliance with easy-to-use FoodSaver Bags, Canisters and Accessories.

FoodSaver Bags and Rolls

The design of FoodSaver Bags and Rolls features special channels that enable the efficient and complete removal of air. The 5-ply construction makes them an especially effective barrier to oxygen and moisture, preventing freezer burn. FoodSaver Bags and Rolls can be washed in the dishwasher and reused.* Ready made bags and rolls come in a variety of sizes.

***IMPORTANT:** To avoid possible illness, do not reuse bags after storing raw meats, raw fish or greasy foods. Do not reuse bags that have been microwaved or boiled.

FoodSaver Vacuum Packaging Canisters

FoodSaver Canisters are simple to use and ideal for vacuum packaging delicate items and liquids, as well as dry goods and cooking staples.

The canisters come in a variety of styles and sizes and can be used on the countertop, in the refrigerator or in the pantry. The Quick Marinator is an excellent way to marinate foods in 20 minutes instead of overnight. Any FoodSaver Canister can be used for marinating, but we recommend the square or rectangular shapes because less marinade is needed. Bulk Canisters are perfect for pantry items such as cereal, chips, rice and other staples. Canisters should not be used in freezer.

Note: Allow hot foods to cool to room temperature before vacuum packaging. Otherwise contents may bubble up out of canister.

FoodSaver Jar Sealers

With FoodSaver Jar Sealers you can vacuum package food in Mason jars. They come in both regular and wide-mouth sizes to fit most Mason jars. If you are planning to store Mason jars in the freezer, use straight walled (no shoulders), freezer-safe Mason jars. Allow room between contents and lid for normal expansion of liquids.

Note: Always pre-soak new metal lids. Bring water to a boil, then turn off. Pre-soak lids 5-10 minutes. FoodSaver Jar Sealers are designed to fit Ball® and Kerr® Mason jars.

FoodSaver Universal Lid

The FoodSaver Universal Lid is a wonderful kitchen accessory to vacuum package foods in their original containers. It helps foods such as sauces, peanuts and coffee stay fresh longer. It works great with metal cans, thick glass jars and rigid plastic containers.

The Universal Lid comes in two sizes – 4 inches and 5½ inches in diameter.

Note: If you plan to store foods in a can for more than a day, transfer your food into a plastic or glass container to prevent “off-flavor” from developing in the can.

IMPORTANT: FoodSaver Universal Lids should not be used with thin glass, crystal, plastic or aluminum containers. The force exerted by vacuum packaging is extremely powerful and could implode a thin glass or non-rigid container.

FoodSaver Bottle Stopper

Use the FoodSaver Bottle Stopper to vacuum package wine, non-carbonated liquids and oils. This will extend the life of the liquid and preserve the taste. Avoid using Bottle Stopper on plastic bottles.

Note: Do not vacuum package carbonated or sparkling beverages as air removal will cause them to go flat.

How to Purchase FoodSaver Bags, Rolls and Accessories

FoodSaver products are available at most major retailers. To purchase online, visit our website at www.foodsaver.com or call Consumer Services at 1-800-777-5452 (U.S.) or 1-877-804-5383 (Canada), Mon-Fri 8am-8pm, Sat 9am-6pm EST.

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First Printing: 3/2004

Item # T180-00194-000 (03/04)



Reference Guide to Vacuum Packaging



For appliance operating instructions, please refer to QuickStart card included in your kit.

www.foodsaver.com

1-800-777-5452 (U.S.) 1-877-804-5383 (Canada)

Welcome to FoodSaver

Congratulations...

You are about to enjoy the freshness benefits of FoodSaver, the original home vacuum packaging system. For years, the FoodSaver vacuum packaging system has helped millions of households keep food fresh longer in the refrigerator, freezer and pantry. The FoodSaver system is designed to remove air and extend freshness up to five times longer than conventional storage methods. Keep your FoodSaver appliance on your countertop, and you'll soon discover its convenience and versatility.

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Why Vacuum Package?

Exposure to air causes food to lose nutrition and flavor, causes freezer burn and enables bacteria and mold to grow. The FoodSaver vacuum packaging system removes air and seals in flavor and quality. With a full line of FoodSaver Bags, Canisters and Accessories to expand your food storage options, you can now enjoy the benefits of a scientifically-proven method that keeps food fresh up to five times longer.

The FoodSaver System Saves Time and Money.

- **Spend less money.** With the FoodSaver system, you can buy in bulk, buy on sale and vacuum package your food in desired portions without wasting food.
- **Save more time.** Cook ahead for the week, preparing meals in FoodSaver Bags that go from refrigerator or freezer to microwave.
- **Marinate in minutes.** Vacuum packaging opens up the pores of food so you can get that great flavor in just 20 minutes instead of overnight.
- **Make entertaining a breeze.** Make your signature dish and holiday treats in advance so you can spend quality time with your guests.
- **Enjoy seasonal or specialty foods.** Keep highly perishable or infrequently used items fresh longer.
- **Control portions for dieting.** Vacuum package sensible portions and write calories or fat grams right on the bag.
- **Protect non-food items.** Keep camping and boating supplies dry and organized for outings. Protect polished silver from tarnishing by minimizing exposure to air.

Important Safeguards & Tips

IMPORTANT SAFEGUARDS

For your own safety, always follow these basic precautions when using a FoodSaver appliance:

1. Read QuickStart card carefully for operating instructions.
2. Do not use appliance on wet or hot surfaces, or near a heat source.
3. Do not immerse any part of appliance, power cord or plug in water or other liquid.
4. To disconnect, unplug power cord from electrical outlet. Do not disconnect by pulling on cord.
5. Do not operate appliance with a damaged power cord or plug. Do not operate appliance if it malfunctions or is in any way damaged. If cord or appliance is damaged, you can return it to an authorized service center for repair. For details, contact Consumer Services at number listed at bottom of page.
6. Use appliance only for its intended use.
7. Closely supervise children when using any electrical appliance. Do not allow appliance to be used as a toy.
8. **120v Appliances Only:** The FoodSaver appliance has a polarized plug (one blade is wider than the other). To reduce risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If plug does not fit fully in the outlet, reverse plug. If it still does not fit, contact a qualified electrician. Do not modify plug in any way.
9. **Caution:** A short power cord is provided to reduce risks from entanglement or tripping over a longer cord. An extension cord may be used when marked electrical rating is no less than electrical rating of this appliance. The extension cord should not drape over counter or tabletop where it can be tripped over or pulled on unintentionally, especially by children.

For Household Use Only

SAVE THESE INSTRUCTIONS

Important Tips

1. Vacuum packaging is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use FoodSaver Bags, Canisters and Accessories.
3. During the vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into Vacuum Channel, clogging the pump and damaging your appliance. To prevent this, follow these tips:
 - a. *For moist and juicy foods such as raw meats:* Freeze first and avoid overfilling bags. You can also place a folded paper towel inside top of bag, but below seal area before vacuum packaging.
 - b. *For soups, sauces and liquids:* Freeze first and avoid overfilling bags. Or, use a canister in refrigerator.
 - c. *For powdery or fine-grained foods:* Avoid overfilling bags or use a canister. You can also place a coffee filter or paper towel inside before vacuum packaging.
 - d. If your appliance features a Drip Tray, empty it after each use.
4. To avoid overfilling, always leave at least 3 inches of bag material between bag contents and top of bag. Then leave at least one additional inch of bag material for each time you plan to reuse bag.
5. Do not create your own side seams for a FoodSaver Bag. These bags are manufactured with a special side seam, which is sealed all the way to the outer edge.
6. To prevent wrinkles in seal when vacuum packaging bulky items, gently stretch bag flat along Sealing Strip before you close lid.
7. If you are unsure your bag was sealed properly, simply reseal bag about 1/4 inch above first seal.
8. When you are vacuum packaging items with sharp edges (dry spaghetti, silverware, etc.), protect bag from punctures by wrapping item in soft cushioning material, such as a paper towel. You may want to use a canister or Mason jar instead of a bag.
9. When using accessories, remember to leave one inch of space at top of canister or container.
10. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results. See pages 2-3 for more information.

Guidelines for Vacuum Packaging

Vacuum Packaging and Food Safety

The vacuum packaging process extends the life of foods by removing most of the air from the sealed container, thereby reducing oxidation, which affects nutritional value, flavor and overall quality. Removing air can also inhibit growth of microorganisms, which can cause problems under certain conditions:

Mold – Easily identified by its fuzzy characteristic. Mold cannot grow in a low oxygen environment, therefore vacuum packaging can virtually eliminate it.

Yeast – Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

Bacteria – Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, clostridium botulinum (the organism that causes Botulism) can grow without air and cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

To preserve foods safely, it is critical that you maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 40°F (4°C) or below. Freezing at 0°F (-17°C) does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged.

It is important to note that vacuum packaging is not a substitute for canning and it cannot reverse the deterioration of foods. It can only slow down the changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on age and condition of the food on the day it was vacuumed packaged.

IMPORTANT: Vacuum packaging is NOT a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

Thawing and Heating Vacuum Packaged Foods

Always thaw foods in either refrigerator or microwave – do not thaw perishable foods at room temperature.

To microwave foods in a FoodSaver Bag, cut corner of the bag and place it on a microwave-safe dish. You can also heat FoodSaver Bags in boiling water.

Preparation Guidelines for Meats and Fish:

For best results, pre-freeze meats and fish for 1-2 hours before vacuum packaging in a FoodSaver Bag. This helps retain the juice and shape, and guarantees a better seal.

If it's not possible to pre-freeze, place a folded paper towel between meat or fish and top of bag, but below seal area. Leave paper towel in bag to absorb excess moisture and juices during vacuum packaging process.

Note: Beef may appear darker after vacuum packaging due to the removal of oxygen. This is not an indication of spoilage.

Preparation Guidelines for Hard Cheeses:

To keep cheese fresh, vacuum package it after each use. Make your FoodSaver Bag extra long, allowing one inch of bag material for each time you plan to open and reseal. Simply cut sealed edge and remove cheese. When you're ready to repack the cheese, just drop it in bag and reseal.

Preparation Guidelines for Vegetables:

Vegetables need to be blanched before vacuum packaging. This process stops the enzyme action that could lead to loss of flavor, color and texture.

To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Blanching times range from 1 to 2 minutes for leafy greens and peas; 3 to 4 minutes for snap peas, sliced zucchini or broccoli; 5 minutes for carrots; and 7 to 11 minutes for corn on the cob. After blanching, immerse vegetables in cold water to stop the cooking process. Finally, dry vegetables on a towel before vacuum packaging.

When freezing vegetables, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze

vegetables in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove baking sheet and vacuum package vegetables in a FoodSaver Bag. After they have been vacuum packaged, return them to the freezer. Remember that you can microwave and boil FoodSaver Bags right from the freezer.

Note: Cruciferous vegetables (broccoli, Brussels sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in freezer only.

IMPORTANT: Mushrooms should never be vacuum packaged.

Preparation Guidelines for Leafy Vegetables:

For best results, use a canister to store leafy vegetables. First wash the vegetables, and then dry with a towel or salad spinner. After they are dried, put them in a canister and vacuum package.

Preparation Guidelines for Fruits:

When freezing soft fruits or berries, it is best to pre-freeze them for 1-2 hours or until solidly frozen. To freeze fruit in individual servings, first place on a baking sheet and spread them out so they are not touching. This prevents them from freezing together in a block. Once they are frozen, remove baking sheet and vacuum package fruit in a FoodSaver Bag. After they have been vacuum packaged, return them to the freezer.

You can vacuum package portions for baking, or in your favorite combinations for easy fruit salad all year round. If storing in the refrigerator, we recommend using a FoodSaver Canister.

Preparation Guidelines for Baked Goods:

To vacuum package soft or airy baked goods, we recommend using a FoodSaver Canister so they will hold their shape. If using a bag, pre-freeze for 1-2 hours or until solidly frozen. To save time, make cookie dough, pie shells and whole pies, or mix dry ingredients in advance and vacuum package for later use.

Preparation Guidelines for Coffee and Powdery Foods:

To prevent food particles from being drawn into vacuum pump, place a coffee filter or paper towel

at top of bag or canister before vacuum packaging. You can also place original bag inside a FoodSaver Bag, or use a FoodSaver Universal Lid on original container to vacuum package.

Preparation Guidelines for Liquids:

Before you vacuum package liquids such as soup stock, pre-freeze in a casserole dish, loaf pan or ice cube tray until solid. Remove frozen liquid from pan and vacuum package in a FoodSaver Bag. You can stack these “frozen bricks” in your freezer. When you’re ready to use, just drop into boiling water or cut a corner of bag and place in a dish in microwave.

To vacuum package non-carbonated bottled liquids, you can use a FoodSaver Bottle Stopper with the original container. Remember to leave at least one inch of room between contents and bottom of Bottle Stopper. You can re-seal bottles after each use.

Preparation Guidelines for Snack Foods:

Your snack foods will maintain their freshness longer when you vacuum package them. For best results, use a FoodSaver Canister for crushable items like crackers.

Vacuum Packaging Non-Food Items

The FoodSaver vacuum packaging system also protects non-food items from oxidation, corrosion and moisture. Simply follow the directions to vacuum package items using FoodSaver Bags, Canisters and Accessories.

To vacuum package silver, wrap fork tines in soft cushioning material, such as a paper towel, to avoid puncturing bag.

Your FoodSaver Bags are ideal for outdoor excursions. For camping and hiking, keep your matches, maps and food dry and compact. To have fresh water for drinking, simply fill a FoodSaver Bag with ice, seal it and when needed, let the ice pack melt. If you’re going sailing or boating, vacuum package your food, film and a dry change of clothes. Just remember to bring scissors or a knife to open bag.

To keep emergency kits safe and dry, vacuum package flares, batteries, flashlights, matches, candles and other necessities. Your emergency items will stay dry and organized in your home, car or boat.

Storage Guide | Meats, Cheese, Vegetables, Fruits

Follow preparation guidelines on pages 2 and 3.

Foods	Where to Store	Recommended FoodSaver Container	Storage Life with FoodSaver	Normal Storage Life
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Meats

Beef, Pork, Lamb	Freezer	FoodSaver Bag	2-3 years	6 months
Ground Meat	Freezer	FoodSaver Bag	1 year	4 months
Poultry	Freezer	FoodSaver Bag	2-3 years	6 months
Fish	Freezer	FoodSaver Bag	2 years	6 months

Hard Cheeses

Cheddar, Swiss	Refrigerator	FoodSaver Bag, Canister	4-8 months	1-2 weeks
Parmesan	Refrigerator	FoodSaver Bag, Canister	4-8 months	1-2 weeks

Vegetables

Asparagus	Freezer	FoodSaver Bag	2-3 years	8 months
Broccoli, Cauliflower	Freezer	FoodSaver Bag	2-3 years	8 months
Cabbage, Brussels Sprouts	Freezer	FoodSaver Bag	2-3 years	8 months
Corn (cob or kernel)	Freezer	FoodSaver Bag	2-3 years	8 months
Green Beans	Freezer	FoodSaver Bag	2-3 years	8 months
Lettuce, Spinach	Refrigerator	FoodSaver Canister	2 weeks	3-6 days
Snow Peas, Snap Peas	Freezer	FoodSaver Bag	2-3 years	8 months

Fruits

Apricots, Plums	Freezer	FoodSaver Bag	1-3 years	6-12 months
Peaches, Nectarines	Freezer	FoodSaver Bag	1-3 years	6-12 months

Softer Berries

Raspberries, Blackberries	Refrigerator	FoodSaver Canister	1 week	1-3 days
Strawberries	Refrigerator	FoodSaver Canister	1 week	1-3 days

Harder Berries

Blueberries	Refrigerator	FoodSaver Canister	2 weeks	3-6 days
Cranberries	Refrigerator	FoodSaver Canister	2 weeks	3-6 days
Huckleberries	Refrigerator	FoodSaver Canister	2 weeks	3-6 days

Storage Guide | *Baked Goods, Coffee, Snacks*

Foods	Where to Store	Recommended FoodSaver Container	Storage Life with FoodSaver	Normal Storage Life
Baked Goods				
Bagels, Bread, Pastries	Freezer	FoodSaver Bag	1-3 years	6-12 months
Nuts				
Almonds, Peanuts	Pantry	FoodSaver Bag, Canister	2 years	6 months
Sunflower Seeds	Pantry	FoodSaver Bag, Canister	2 years	6 months
Coffee				
Coffee Beans	Freezer	FoodSaver Bag	2-3 years	6 months
Coffee Beans	Pantry	FoodSaver Bag, Canister	1 year	3 months
Ground Coffee	Freezer	FoodSaver Bag	2 years	6 months
Ground Coffee	Pantry	FoodSaver Bag, Canister	5-6 months	1 month
Prepared Liquids				
Sauces, Soups, Stews	Freezer	FoodSaver Bag	1-2 years	3-6 months
Bottled Liquids				
Wine	Refrigerator	FoodSaver Bottle Stopper	2-4 months	1-3 weeks
Oils	Pantry	FoodSaver Bottle Stopper	1-1½ years	5-6 months
Dry Foods				
Beans, Grains	Pantry	FoodSaver Bag, Canister	1-2 years	6 months
Pasta, Rice	Pantry	FoodSaver Bag, Canister	1-2 years	6 months
Powdery Foods				
Dry Milk	Pantry	FoodSaver Bag, Canister	1-2 years	6 months
Dried Coconut	Pantry	FoodSaver Bag, Canister	1-2 years	6 months
Flour	Pantry	FoodSaver Bag, Canister	1-2 years	6 months
Sugar, Brown Sugar	Pantry	FoodSaver Bag, Canister	1-2 years	6 months
Snack Foods				
Chips	Pantry	FoodSaver Canister	3-6 weeks	1-2 weeks
Cookies, Crackers	Pantry	FoodSaver Canister	3-6 weeks	1-2 weeks

Care, Cleaning & Troubleshooting

Care and Cleaning

The FoodSaver Appliance

1. Always unplug appliance before cleaning.
2. Do not immerse appliance in water.
3. Avoid using abrasive products or materials to clean any appliance components. These cleaners can scratch the surface and damage the black foam rubber pads.
4. Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue inside or around components.
5. Dry thoroughly before reusing.
6. If your appliance features a Drip Tray, empty Drip Tray after each use. Wash in warm soapy water or place in **top rack** of dishwasher.

FoodSaver Bags

1. Wash bags in warm water using a mild dishwashing soap.
2. To wash bags in dishwasher, turn bags inside out and spread them over top rack of dishwasher, so entire surface is exposed to the washing water.
3. Allow bags to dry thoroughly before reusing.

IMPORTANT: To avoid possible illness, do not reuse bags after storing raw meats, raw fish or greasy foods. Do not reuse bags that have been microwaved or boiled.

FoodSaver Accessories

1. Wash all FoodSaver accessories in warm water, using a mild dishwashing soap. Do not immerse lids in water.
2. Dry thoroughly before reusing.
3. FoodSaver Canister bases (but not lids) are **top rack** dishwasher safe. Canister lids should be wiped down with a damp cloth.
4. Bulk Canister and Quick Marinator bases (but not lids) may be used to reheat foods in microwave.
5. Canisters with white lids should not be used in microwave or freezer.

Troubleshooting

Nothing happens when I try to vacuum package:

1. Check power cord to see if it is firmly plugged into electrical outlet.
2. Examine power cord for any damages.
3. See if electrical outlet is operative by plugging in another appliance.
4. If your appliance has a mode switch, make sure it is set to the correct mode. Refer to your QuickStart card for instructions.
5. Make sure bag is placed correctly inside Vacuum Channel.
6. Wait 20 minutes to allow appliance to cool off, and then try using it again.

Note: The appliance will shut off automatically if it becomes too hot.

To keep your appliance from overheating:

Wait at least 20 seconds for appliance to cool down before you begin vacuum packaging another item.

Keep lid open before vacuum packaging.

Air is still in the bag:

1. Make sure open end of bag is resting entirely inside Vacuum Channel. If edge of bag is beyond Vacuum Channel, bag will not seal properly.
2. Examine bag for leaks. To see if your bag has a leak, seal bag with air, submerge it into water and apply pressure. Bubbles indicate a leak. Use a new bag if bubbles appear.
3. If you are using a custom-sized FoodSaver Bag, check seal of bag. A wrinkle in the bag along the seal may cause leakage and allow air to enter. Just cut bag and reseal.
4. Do not attempt to make your own side seams for a FoodSaver Bag. The bags are manufactured with special side seams, which are sealed all the way to the outer edge. Making your own side seams may cause leakage and allow air to enter.

Air was removed from the bag, but now air has re-entered:

1. Examine seal of bag. A wrinkle along the seal may cause leakage and allow air to enter. Simply cut bag and reseal.
2. Sometimes moisture or food material (such as juices, grease, crumbs, powders, etc.) along seal prevents bag from sealing properly. Cut bag open, wipe top inside of bag and reseal. See pages 2-3 for guidelines for specific foods.
3. If you are vacuum packaging sharp food items, bag may have been punctured. Use a new bag if there is a hole. Cover sharp food items with a soft cushioning material and reseal.
4. If you are still experiencing difficulty with air in your bag, fermentation or the release of natural gases from inside the foods may have occurred. When this happens, food may have begun to spoil and should be discarded.

The bag melts:

If your bag melts, Sealing Strip may have become too hot. Always wait at least 20 seconds for appliance to cool down before you vacuum package another item.

The Mason jar will not vacuum:

1. The Jar Sealer is designed for use with Ball® and Kerr® Mason jars.
2. Check Jar Sealer to see if it is centered and pressed firmly over Mason jar lid.
3. Make sure rubber gasket on Jar Sealer is free from food materials.
4. Examine rim of Mason jar for cracks or scratches. Any gaps can prevent jars from vacuuming properly.
5. Check metal lid of Mason jar to see if it is bent.
6. Make sure Accessory Hose is securely in Accessory Port on appliance and on Jar Sealer.
7. Try using two jar lids instead of one. Remove second lid from Jar Sealer when vacuum process is finished.

The FoodSaver Canister will not vacuum:

1. Make sure rubber gasket on lid is free from food materials.
2. Examine rim of canister for cracks or scratches. Any gaps can prevent canisters from vacuuming properly.
3. Make sure Accessory Hose is securely inserted into Accessory Port on appliance and in port on canister lid.

The FoodSaver Universal Lid, Bulk Canister, Quick Marinator will not vacuum:

1. When using the Universal Lid, rim of container should be smooth and flat. Ragged edges will prevent lid from vacuuming properly.
2. Make sure rubber gasket underneath lids as well as rim of canisters or containers is free from food materials.
3. Check knob on lid to see if it is closing and opening properly and that there are no food materials caught inside.
4. Make sure Accessory Hose is securely inserted into Accessory Port on appliance and in port on accessory lid.
5. Make sure knob on accessory lid is set to **Vacuum**.

The FoodSaver Bottle Stopper will not vacuum:

1. Check Bottle Stopper to see if it fits snugly inside bottle. If it is loose, air may enter and prevent it from vacuuming properly.
2. Examine neck of bottle and tip of Accessory Hose for food materials. Any gaps can prevent bottle from vacuuming properly.
3. Make sure Accessory Hose is securely in Accessory Port on appliance and on Bottle Stopper.

Note: For all accessories, make sure Accessory Hose is completely inserted into appliance and lid of accessory. **Twist gray tab on Accessory Hose while inserting to ensure a tight fit.**

If You Need Assistance:

Call Consumer Services at 1-800-777-5452.
In Canada, call 1-877-804-5383.

Warranty & Service Information

At Tilia, Inc. ("Tilia"), the makers of FoodSaver, we stand behind our products. That's why we provide a warranty on FoodSaver appliances, accessories, and other products.

ONE-YEAR LIMITED WARRANTY

The following warranty policy applies only to the original consumer of this product and is not transferable. Evidence of original purchase is required for warranty service (this could be the sales receipt or packing slip, etc.).

What the Warranty Covers

Tilia warrants, for one year from the date of purchase, to the original consumer, the FoodSaver appliance and associated FoodSaver products in this kit to be free from defects in materials and workmanship under intended home use, subject only to the limitations and exclusions set out below.

What the Warranty Does Not Cover

This warranty to the original consumer shall terminate and be of no further effect one year after the date of the original purchase or if you sell or otherwise transfer the product. This warranty is invalid if this product is:

- a. Used for commercial or rental purposes;
- b. Damaged due to careless or improper maintenance, misuse, abuse or operation not in accordance with the operating instructions as explained in the accompanying QuickStart card;
- c. Serviced or repaired by persons other than those authorized by Tilia, Inc.;
- d. Modified, aligned, altered or tampered with;
- e. Damaged due to natural disasters including but not limited to lightning or power surges; or
- f. Used in any conjunction with equipment or parts or as part of any system not manufactured by Tilia.

This limited warranty is the sole and entire warranty pertaining to the product and is in lieu of and excludes all other warranties of any nature whatsoever, whether express, implied or arising by operation of law, including, but not limited to, any implied warranties of merchantability or fitness for a particular purpose. This warranty does not cover or provide for the reimbursement or payment of incidental or

consequential damages. This warranty is void outside North America (the United States, its possessions, Canada and Mexico).

What Tilia Will Do to Correct Problems

In the event the product does not conform to this warranty at any time while this warranty is in effect, Tilia will repair or replace the product (at Tilia's option) and return it to you without charge for parts, services or any other cost (except shipping and handling) incurred by Tilia or its representative in connection with the performance of this warranty.

How State Law Relates to this Warranty

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state. **If Tilia cannot lawfully disclaim or exclude implied warranties under applicable law, then to the extent possible any claims under such implied warranties shall expire on expiration of the warranty period. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Some states do not allow the exclusion or limitation of incidental or consequential damages so the above limitation or exclusion may not apply to you.**

How You Can Get Warranty Service

Before you return your product for warranty repair, call Tilia's Consumer Services Department listed below for complete shipping instructions and a Return Authorization (RA) number. Any product returned for warranty repair must be delivered freight prepaid in either its original packaging or packaging affording an equal degree of protection.

If You Need Service, Contact:

Tilia, Inc.

www.foodsaver.com
customerservice@foodsaver.com
P.O. Box 194530
San Francisco, CA 94119-4530

Toll-Free Consumer Services Support

United States: 1-800-777-5452
Canada: 1-877-804-5383

Evidence of original purchase is required, so **hold onto your sales receipt or packing slip.**

What People Are Saying

Tips from FoodSaver Users

"I make up a couple pots of different homemade soups and ladle some into a thermos so I know how much can fit. I then make up FoodSaver Bags to fit the soup and pour the soup into the bag and freeze. In the morning, when my husband goes to work, all he has to do is warm a bag in the microwave and pour the soup into his thermos."

Melissa L.
Belmont, NH

"I am on the Weight Watchers diet. I measure out my portioned meals and then seal them individually. I then mark them with the point value so that I can easily heat up a meal or snack with just the number of points I am able to use. It saves me a lot of time because I don't have to stop and figure out points every time I want to eat."

Sandi P.
Boise, ID

"I am a quilter and have found that putting all the cut pieces for the quilt blocks in my FoodSaver Bags keeps them together, clean and easy to see. I never have to search through a box or bag again!"

Barbara D.
Vancouver, WA

"Mix together your favorite cookie recipe and freeze the cookie dough. When you would like some home-made cookies, take out the number you want and bake. You will impress your friends when you always have cookies on hand... well, in your FoodSaver Bags!"

William B.
Antwerp, NY

"When I know I'll be painting with the same color again soon, I just vacuum package the brush. It keeps the brush supple and I don't have to wash it out each time."

Sharon B.
Broken Arrow, OK

"Every week I make bagel and English muffins with Canadian ham, egg, cheese or sausage and vacuum package them with my FoodSaver in different individual sections. That way my four boys can take out what they need to start their day with a good breakfast."

Michael W.
Westminster, CO

"When I know I will be entertaining family or friends, I try to avoid doing everything at the last minute. I peel and dice raw potatoes for potato salad and store them in a FoodSaver Canister several days ahead. I will also prepare the potato salad several days ahead and seal it in a canister. This also works for coleslaw, too."

Annie S.
Boca Raton, FL

"Instead of making jams and jellies as soon as the fruit is ready, especially berries – which just happens to be the hottest part of the summer – I put them in FoodSaver Bags. First, I fast freeze the fruit on a cookie sheet (fruit should lie flat in one layer). I then save it with the FoodSaver until it is a cooler season and I have more time to make all of my jams and jellies."

Sharalee D.
Scio, OH

"I make a small pouch about 3 inches long from a FoodSaver Roll. I put the amount of powdered formula needed to make a bottle in the pouch, vacuum package it, and write the date it was done. Then when we are out and about, I cut off the corner and pour it in the baby bottle of water. I can keep the powdered formula pouches in the diaper bag for a few weeks if needed."

Anthony D.
St. Augustine, FL